

AMENDMENTS TO THE CLAIMS

1. (Previously presented) A method for the preparation of a baked product, said method comprising the step of adding to a dough of said baked product a bread improving composition comprising at least one glycoside hydrolase Family 8 enzyme with xylanolytic activity obtained from *Pseudoalteromonas haloplanktis*.

2. (Original) The method of claim 1, wherein said enzyme hydrolyses with inversion of configuration.

3. (Canceled)

4. (Previously presented) The method of claim 1, wherein said *Pseudoalteromonas haloplanktis* strain is *Pseudoalteromonas haloplanktis* TAH3a.

5. (Canceled)

6. (Canceled)

7. (Previously presented) The method of Claim 1, wherein said bread improving composition is added during the mixing of the dough.

8. (Previously presented) The method of Claim 1, wherein said bread improving composition further comprises another bread-improving agent which is selected from the group consisting of other enzymes, emulsifiers, oxidants, milk powder, fats, sugars, amino acids, salts, proteins and a mixture thereof.

9. (Previously presented) The method of claim 8, wherein said other enzyme is selected from the group consisting of alpha-amylases, beta-amylases, maltogenic amylases, other xylanases, proteases, glucose oxidase, oxido-reductases, glucanases, cellulases, transglutaminases, isomerases, lipases, phospholipases, pectinases and a mixture thereof.

10. (Original) The method of claim 9, wherein said alpha-amylase is an alpha-amylase obtained from *Aspergillus oryzae*.

11. (Previously presented) The method of Claim 1, wherein said enzyme with xylanolytic activity is present in a form selected from the group consisting of a cell extract, a cell-free extract and a purified protein.

12. (Previously presented) The method of Claim 1, wherein said enzyme with xylanolytic activity is mixed with other ingredients in the form selected from the group consisting of a dry powder, a granulate, and a liquid.

13. (Canceled)

14. (Canceled)

15. (Canceled)

16. (Previously presented) A method for increasing the loaf volume of a baked product or for increasing the width of cut on the surface of the baked product, comprising the step of adding during mixing of the dough of said baked product, a sufficient amount of at least one glycoside hydrolase Family 8 enzyme with xylanolytic activity obtained from *Pseudoalteromonas haloplanktis*.

17. (Previously presented) A bread improver composition for increasing the loaf volume of a baked product or for increasing the width of cut on the surface of a baked product, comprising at least one glycoside hydrolase Family 8 enzyme with xylanolytic activity obtained from *Pseudoalteromonas haloplanktis*.

18. (Original) The bread improver composition of claim 17, wherein said enzyme hydrolyses with inversion of configuration.

19. (Canceled)

20. (Previously presented) The bread improver composition of claim 17, wherein said *Pseudoalteromonas-haloplanktis* strain is *Pseudoalteromonas haloplanktis* TAH3a.

21. (Canceled)

22. (Canceled)

23. (Previously presented) The method of Claim 8, wherein said proteins comprise gluten or comprise cellulose binding sites.

24. (Previously presented) The method of Claim 12, wherein the enzyme is mixed with stabilizers.

25. (Previously presented) The method of Claim 24, wherein the stabilizers are selected from the group consisting of polyols, sugars, organic acids and sugar alcohols.

26. (Currently amended) The method of claim 1, wherein said enzyme has a molecular weight of about 46,000, an isoelectric point of about 9.5, an optimum temperature of about ~~35°C~~ 35°C, and an optimum pH between about 5.3 and 8.

27. (Currently amended) The method of claim 16, wherein said enzyme has a molecular weight of about 46,000, an isoelectric point of about 9.5, an optimum temperature of about ~~35°C~~ 35°C, and an optimum pH between about 5.3 and 8.

28. (Previously presented) The bread improver composition of claim 17, wherein said enzyme has a molecular weight of about 46,000, an isoelectric point of about 9.5, an optimum temperature of about 35°C, and an optimum pH between about 5.3 and 8.